

per se

CHEF'S TASTING MENU

September 29, 2017

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Sterling White Sturgeon Caviar*

IMPERIAL OSSETRA CAVIAR*

Sea Scallop "Tartare," Ginger "Panna Cotta,"
Young Coconut "Chiffon," and Finger Limes
(60.00 supplement)

HERB-CRUSTED TRUMPET ROYALE MUSHROOMS

Sweet Carrots, Red Pepper "Pudding,"
and Garden State Corn Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS

"Assaisonné au Confit de Canard," Candied Pearson Farm Pecan "Streusel,"
Cotton Candy Grapes, and Fig-Chocolate Sauce
(30.00 supplement)

CONFIT FILLET OF PINK SEA BREAM

Jonah Crab "Fondue," Lima Bean Tapenade, Pickled Red Cabbage,
and French Breakfast Radishes

BUTTER-POACHED MAINE LOBSTER

Creamed Broccoli Rabe, "Hollandaise de Homard,"
and Black Winter Truffle Emulsion

"BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

THOMAS FARM PIGEON "EN CRÉPINETTE"*

Flowering Quince, Vidalia Onion Relish,
and Whole Grain Mustard

ELYSIAN FIELDS FARM LAMB "RÔTI À LA BROCHE"*

Celery Seed "Pain Perdu," Grilled Persian Cucumbers,
and Summer Savory Jus

100 DAY DRY-AGED BEEF RIB-EYE*

Molokai Yam "Mille-Feuille," Butternut Squash Purée,
Hakurei Turnips, and Szechuan Peppercorn "Mignonnette"
(100.00 supplement)

"GOUGÈRE"

with Aged "Gruyère"

"ASSORTMENT OF DESSERTS"

Fruit, Ice Cream, Chocolate, and "Candies"

PRIX FIXE 325.00

SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness